

68. A method according to claim 1 wherein said secondary coated edible food item is dried to about 0.5% to about 6% moisture.

B2 69. A method according to claim 1 wherein said secondary coated edible food item is dried to about 1% to about 5% moisture.

70. A method according to claim 1 wherein said secondary coated edible food item is dried to about 2% to about 4% moisture.--

REMARKS

Applicants request further examination and reconsideration of the application in view of the amendments and the following remarks.

Status of the Claims

Claims 1 and 39 - 70 are pending in this Application. Claims 19, 21 - 38 have been canceled and claims 39 - 70 have been added.

Claims 1, 19 and 30 were rejected under 35 U.S.C. § 102(b) as being anticipated by U.S. Patent No. 5,372,826 (Holtz). Claims 19 and 30 have been canceled.

Claims 21 - 38 were rejected under 35 U.S.C. §112, second paragraph as indefinite, under 35 U.S.C. §112, first paragraph as containing subject matter not described in the specification and were further rejected under 35 U.S.C. §112, first paragraph as non-enabled. These claims have been canceled.

Claims 1, 19 and 30 - 38 were rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claims 1 - 9 of U.S. Patent 6,303,163 (Wu). Claims 19 and 30 - 38 have been canceled and the attached terminal disclaimer overcomes the rejection of the claim under the judicially created doctrine of obviousness-type double patenting for the remaining claims.

Amendment of the Claims

New claim 39 was added which includes the additional step of applying a sticky coating to the initial formed hand-held food item before the edible, heat-sensitive is applied to the hand-held food item. Support for this amendment can be found in Application No. 09/928,591 at page 13, lines 13 - 22. New claims 40 - 47 depend from claim 39. Support for these claims can be found, for example in Application No. 09/928,591 at original claims 2 - 9 and page 11, lines 15 - page 13, line 6; page 14, lines 11 - 18; page 16, line 5 - page 17, line 14; and page 22, lines 16 - 25.

New claims 48 - 50 depend, directly or indirectly, from claim 1 and recite the percent of the preliminary coated hand-held food item that is first edible, heat-sensitive food material and that the balance is initial formed hand-held food item. Support for these claims can be found, for example, in Application No. 09/928,591 at page 14, lines 5 - 10. New claims 51 - 53 also depend from claim 1 and recite the percent of the secondary coated hand-held food item that is first edible, heat-sensitive food material, and what percent is second edible food coating material and recite the composition of the second edible food coating material. Support for these amendments can be found, for example, in Application No. 09/928,591 at page 16, lines 9 - 20 and page 20, lines 1 - 12.

New claims 54 - 55 recite temperature and time ranges for drying the secondary coated hand-held food item. Support for these amendments can be found, for example, in Application No. 09/928,591 at page 22, lines 16 - 25.

New claims 56 - 59 recite the first edible, heat-sensitive food item is selected from the group consisting of chocolate chips, cheese and dairy products, fruit pieces, cinnamon, chocolate powder, cocoa, pieces of nuts, sesame seeds, pieces of ham, pieces of bacon, and mixtures thereof (claim 56); cheese and dairy products, pieces of ham; pieces of bacon; cinnamon and mixtures thereof (claim 57); cheese and dairy products, pieces of ham, pieces of bacon and mixtures thereof (claim 58) and cheese and dairy products (claim 59). Support for these amendments can be found, for example, in Application No. 09/928,591 at page 11, line 23 - page 23, line 6.

New claims 60 - 62 recite that the initial hand-held food item is conveyed along a first conveyor and that the first edible, heat-sensitive food item is applied via a conveyor (claim 60); vibratory tray (claim 61); or a hopper (claim 62). Support for

these amendments can be found for example, in Application No. 09/928,591 at page 12, lines 16 - page 13, line 12.

New claims 63 - 64 recite that the preliminary coated hand-held food item is conveyed along a first conveyor and that the second edible food coating material is applied via a sprayer (claim 63) or a hopper (claim 64). Support for these amendments can be found for example, in Application No. 09/928,591 at page 16, lines 16 - 19 and page 19, lines 16 - 25.

New claim 65 recites that the second edible food coating material is a liquid. Support for this amendment can be found for example, in Application No. 09/928,591 at page 15, line 23 - page 16, line 4.

New claims 66 and 67, depend from claim 64 and claim 1 respectively and recite that the second edible food coating material is a powder that liquefies upon heating and then evaporates to absorb heat. Support for these amendments can be found for example, in Application No. 09/928,591 at page 19, lines 20 - 25.

New claims 69 - 71 recite the amount of moisture that remains in the secondary coated edible food item after it is dried. Support for these amendments can be found for example, in Application No. 09/928,591 at page 23, lines 9 - 13.

Obviousness-Type Double Patenting.

The attached terminal disclaimer overcomes the rejection of the claim under the judicially created doctrine of obviousness-type double patenting.

Claim 1 is Patentable Over Holtz

Claim 1 is a method claim and requires a two-step process for applying the edible, heat-sensitive food item and the edible food coating material to the initial hand-held food item. The first step is "applying a first edible, heat-sensitive food material to an initial formed hand-held food item, thereby forming a preliminary coated hand-held food item." Holtz does not teach or suggest a method involving applying a first edible, heat-sensitive food material to an initial formed hand-held food item, thereby forming a preliminary coated hand-held food item. The second step is "applying a second edible food coating material to said preliminary coated hand-held food item, thereby forming a secondary coated hand-held food item. Holtz does not

teach or suggest a method involving applying a second edible food coating material to a preliminary coated hand-held food item.

Rather, Holtz discloses a one-step process in which the cereal flakes and particulate matter are mixed together at the same time the attachment vehicle is being sprayed on the flakes and particulate matters. Holtz, col. 12, lines 57 - 68. The particulate matter in Holtz is not applied to the hand-held food item to form a preliminary coated hand-held food item. The edible food coating material is not applied to the preliminary coated hand-held food item in Holtz – nor could it be as there is no preliminary coated hand-held food item created in Holtz. Rather, the particulate matter is mixed with the cereal flake while being simultaneously sprayed with coating. Holtz, col. 12, lines 56 - 68. Holtz does not teach or suggest a two-step process. Thus, the present invention is not taught or suggested by Holtz.

Moreover, Holtz teaches away from a preliminary coated hand-held food item. In Holtz, the cereal flakes and the particulate matter are mixed together, as the coating is applied *simultaneously* to the flakes and the particulate matter. The cereal flakes and particulate matter adhere to one other when the coated flakes and the coated particulate matter come in contact in the mixing drum resulting in the final product. Holtz, col. 12, lines 57 - 68. There is no intermediate product created during the coating process. In other words, there is no preliminary coated hand-held food item taught or suggested by Holtz.

Claims 39 - 70 depend, either directly or indirectly, from claim 1 and, thus, for the reasons discussed above these claims are patentable.

Claim 39 depends from claim 1 and recites an additional step in the method of applying the edible, heat-sensitive food item and the edible food coating material to the initial hand-held food item. The first step is “applying a sticky coating.” Holtz does not teach or suggest applying a sticky coating as a step. The second step is “applying a first edible, heat-sensitive food material to an initial formed hand-held food item, thereby forming a preliminary coated hand-held food item.” Holtz does not teach or suggest applying a first edible, heat-sensitive food material to an initial formed hand-held food item, thereby forming a preliminary coated hand-held food item. The third step is “applying a second edible food coating material to said preliminary coated hand-held food item, thereby forming a secondary coated hand-

held food item. Holtz does not teach or suggest applying a second edible food coating material to a preliminary coated hand-held food item.

Rather than the three-step process for applying the edible, heat-sensitive food item and the edible food coating material required as part of the method of claim 39, Holtz discloses only a one-step process in which the cereal flakes and particulate matter are mixed together at the same time the attachment vehicle is sprayed on the flakes and particulate matters. Holtz, col. 12, lines 57 - 68. There is no sticky coating applied to the initial formed hand-held food item. Further, the particulate matter in Holtz is not applied to the hand-held food item to form a preliminary coated hand-held food item. Nor is the edible food coating material applied to the preliminary coated hand-held food item. Rather, the particulate matter is mixed with the cereal flake while being simultaneously sprayed with coating. Holtz, col. 12, lines 56 -68. Holtz does not teach or suggest a method that includes a three-step process for applying the edible, heat-sensitive food item and the edible food coating material. Thus, the present invention is not taught or suggested by Holtz.

Claims 40 - 47 depend from claim 39 and, thus, for the reasons discussed above are patentable.

Claim 57 recites that the first edible, heat-sensitive food material is selected from the group consisting of cheese and dairy products, pieces of ham, pieces of bacon, cinnamon and mixtures thereof. Holtz does not teach or suggest applying these materials to a hand-held food item. Holtz applies nuts, granola, grains, seeds, vegetable material, wheat germ, cookies, candies and marshmallows to cereal. Holtz at col. 4, line 58 - col. 5, line 5 and col. 6, lines 17 - 23. Holtz does not teach or suggest applying meat, cheese and dairy products or cinnamon to an initial formed hand-held food item and, thus, claim 57, and claims 58 and 59 which depend therefrom, are patentable.

Claim 60 recites that the initial hand-held food item is conveyed along a first conveyor and the first edible, heat-sensitive food material is conveyed along a second conveyor elevated above said first conveyor and oriented in such a manner that the initial formed hand-held food items pass under the terminating edge of the second conveyor allowing the heat-sensitive material to drop onto the top of the initial formed hand-held food item. Holtz does not teach or suggest this method of

applying the heat-sensitive food material. In Holtz, the cereal flakes and particulate matter are mixed together in a drum and the attachment vehicle is sprayed on. Holtz at col. 12, lines 57 - 68. Thus, claim 60 is patentable.

Claim 61 recites that the initial hand-held food item is conveyed along a first conveyor and said first edible, heat-sensitive food material is applied to the initial hand-held food item via a vibratory tray elevated above said first conveyor and oriented in such a manner that the initial hand-held food items pass under the vibratory tray allowing the heat-sensitive food material to drop onto the top of the initial formed hand-held food item. Holtz does not teach or suggest this method of applying the heat-sensitive food material. In Holtz, the cereal flakes and particulate matter are mixed together in a drum and the attachment vehicle is sprayed on. Holtz at col. 12, lines 57 - 68. Thus, claim 61 is patentable.

Claim 62 recites that the initial hand-held food item is conveyed along a first conveyor and said first edible, heat-sensitive food material is applied via a hopper elevated above said first conveyor and oriented in such a manner that the initial formed hand-held food items pass under the hopper allowing the heat-sensitive material to drop onto the top of the initial formed hand-held food item. Holtz does not teach or suggest this method of applying the heat-sensitive food material. In Holtz, the cereal flakes and particulate matter are mixed together in a drum and the attachment vehicle is sprayed on. Holtz at col. 12, lines 57 - 68. Thus, claim 62 is patentable.

Claim 63 recites that the preliminary coated hand-held food item is conveyed along a first conveyor and the second edible food coating material is applied in a sprayer. Holtz does not teach or suggest a method involving a preliminary coated hand-held food item being conveyed on a conveyor and edible coating material being applied via a sprayer. In Holtz there is no preliminary coated hand-held food item. Further, the attachment vehicle is sprayed on to the cereal flakes and particulate matter in a drum. Holtz at col. 12, lines 57 - 68.

Claim 64 recited that the preliminary coated hand-held food item in conveyed along a first conveyor and the second edible food coating material is applied via a hopper elevated above said first conveyor and oriented in such a manner that the preliminary coated hand-held food item passes under the hopper allowing the edible food coating material to drop onto the top of the preliminary coated hand-held food

item. Holtz does not teach or suggest a method involving a preliminary coated hand-held food item. Nor does Holtz teach or suggest a method involving a preliminary coated food item being conveyed on a conveyor and edible food coating material being applied to the preliminary coated hand-held food item via a hopper. In Holtz, there is no preliminary coated hand-held food item. Further, the attachment vehicle in Holtz is sprayed on the cereal flakes and the particulate matter in a drum. Holtz at col. 12, lines 57 - 68. Thus, Holtz does not teach or suggest the limitations of claim 64.


Claims 66 and 67 recite that the second edible food coating material used in the method is a powder that liquefies upon heating and then evaporates to absorb heat. Holtz does not teach or suggest a method of coating a food item that uses such a coating material. Holtz discloses liquid or water based coatings, specifically syrups, gels and hydrated starches. Holtz further discloses spraying these liquid materials onto the cereal and particulate matter. Holtz at col. 6, lines 44 - 48 and col. 12, lines 44 - 48 and 57 - 64. Thus, the limitations of claims 66 and 67 are not taught or suggested by the prior art of record and these claims are patentable.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached pages are captioned "**VERSION WITH MARKINGS TO SHOW CHANGES MADE**".

CONCLUSION

In view of the foregoing response, claims 1 and 39 – 70 are allowable. An indication of allowance is solicited at an early date.

Respectfully submitted,



James D. Ryndak
Registration No. 28,754
Attorney for Applicant

Date: April 17, 2002

RYNDAK & SURI
30 N. LaSalle Street
Suite 2630
Chicago, IL 60602
(312) 214-7770

VERSION WITH MARKINGS TO SHOW CHANGES MADE

In the Specification:

The paragraph beginning on page 16, line 5 was replaced with the following paragraph:

The individual ingredients used to prepare the preferred liquid syrup composition of the present invention will include those ingredients that, when combined in such a liquid syrup composition, will provide a syrup having the heat protective properties described herein. A preferred liquid syrup composition comprises from about 10% to about 90%, preferably from about 20% to about 80%, more preferably from about 30% to about 70% by weight of a viscosity providing agent, from about 5% to about 80%, preferably from about 5% to about 70%, more preferably from about 5% to about 30% by weight flavoring ingredients, from 0% to about 90%, preferably from 0% to about 80%, more preferably from about 20% to about 70% by weight bulking substance, from 0% to about 30%, preferably from about 1% to about 20%, more preferably from about 1% to about 10% by weight fatty acid glycerides, with the balance being water. Examples of viscosity proving agents useful in the present invention include, but are not limited to, soluble or dispersible sweeteners such as sucrose, glucose, fructose, and corn syrup; gums; pectin; starch; and mixtures thereof; with sweeteners being preferred for sweet hand-held snack items; and sucrose being more preferred for sweet hand-held snack items; and gum being preferred for savory hand-held snack items. Examples of flavor ingredients useful in the present invention include, but are not limited to, salt, cocoa powder, cheese powder, natural and artificial flavoring agents, and mixtures thereof. Examples of bulking substances useful in the present invention include, but are not limited to, starch, cellulose fiber, bean fiber, and mixtures thereof, with starch being preferred. The starch is preferred because it serves two functions of providing viscosity to the syrup and acting as a bulking substance. Examples of fatty acid glycerides useful in the present invention include, but are not limited to, vegetable oil, sunflower oil, safflower oil, cottonseed oil, canola ~~cannola~~ oil, soybean oil, and mixtures thereof, with vegetable oil and sunflower oil being preferred.

In the Claims:

Claims 19 and 21 – 38 were cancelled.

New claims 39 – 70 were added:

-- 39. A method of claim 1 further comprising the step of applying a sticky coating to the initial formed hand-held food item before the edible, heat-sensitive is applied to the hand-held food item.

40. A method according to claim 39 wherein said initial formed hand-held food item is a grain cake prepared from grains selected from the group consisting of rice, corn and popcorn, wherein said preliminary coated hand-held food item comprises from about 1% to about 40% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item; and wherein said first edible, heat-sensitive food material is selected from the group consisting of chocolate chips, cheese and dairy products, fruit pieces, cinnamon, chocolate powder, cocoa, pieces of nuts, sesame seeds, pieces of ham, pieces of bacon, and mixtures thereof.

41. A method according to claim 40 wherein said initial formed hand-held food item is a rice cake, wherein said preliminary coated hand-held food item comprises from about 5% to about 30% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item; and wherein said first edible, heat-sensitive food material is selected from the group consisting of chocolate chips, cheese and dairy pieces, fruit pieces, cinnamon, and mixtures thereof.

42. A method according to claim 41 wherein said preliminary coated hand-held food item comprises from about 10% to about 20% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item; and wherein said first edible, heat-sensitive food material are chocolate chips.

43. A method according to claim 40 wherein said secondary coated hand-held food item comprises from about 5% to about 65% by weight of said first edible, heat-sensitive food material; and from about 10% to about 80% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 10% to about 90% by weight of a viscosity

providing agent, from about 5% to about 80% by weight flavoring ingredients, from 0% to about 90% by weight bulking substance, from 0% to about 30% by weight fatty acid glycerides, and the balance being water.

44. A method according to claim 41 wherein said secondary coated hand-held food item comprises from about 10% to about 60% by weight of said first edible, heat-sensitive food material; and from about 20% to about 70% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 20% to about 80% by weight viscosity providing agent selected from the group consisting of sucrose, glucose, fructose, corn syrup and mixtures thereof, from about 5% to about 70% by weight flavoring ingredients selected from the group consisting of salt, cocoa powder, cheese powder, natural and artificial flavoring agents, and mixtures thereof, from 0% to about 80% by weight bulking substance selected from the group consisting of starch, cellulose fiber, bean fiber and mixtures thereof, from about 1% to about 20% by weight fatty acid glycerides selected from the group consisting of vegetable oil, sunflower oil, safflower oil, cottonseed oil, canola oil, soybean oil, and mixtures thereof, with the balance being water.

45. A method according to claim 42 wherein said secondary coated hand-held food item comprises from about 15% to about 30% by weight of said first edible, heat-sensitive food material; and from about 30% to about 60% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 50% to about 70% by weight sucrose, from about 5% to about 15% by weight flavoring ingredients, from about 1% to about 6% by weight vegetable oil, and the balance being water.

46. A method according to claim 43 wherein said secondary coated hand-held food item is dried in an oven by being subjected to a temperature in the range of from about 75°C to about 250°C for a period of time in the range of from about 60 minutes to about 60 seconds.

47. A method according to claim 44 wherein said secondary coated hand-held food item is dried in an oven by being subjected to a temperature in the range of

from about 125°C to about 175°C for a period of time in the range of from about 10 minutes to about 2 minutes.

48. A method according to claim 1 wherein said preliminary coated hand-held food item comprises from about 1% to about 50% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item.

49. A method according to claim 48 wherein said preliminary coated hand-held food item comprises from about 5% to about 40% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item.

50. A method according to claim 49 wherein said preliminary coated hand-held food item comprises from about 8% to about 30% by weight of said first edible, heat-sensitive food material, with the balance comprising the initial formed hand-held food item.

51. A method according to claim 48 wherein said secondary coated hand-held food item comprises from about 5% to about 65% by weight of said first edible, heat-sensitive food material; and from about 10% to about 80% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 10% to about 90% by weight of a viscosity providing agent, from about 5% to about 80% by weight flavoring ingredients, from 0% to about 90% by weight bulking substance, from 0% to about 30% by weight fatty acid glycerides, and the balance being water.

52. A method according to claim 49 wherein said secondary coated hand-held food item comprises from about 10% to about 60% by weight of said first edible, heat-sensitive food material; and from about 20% to about 70% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 20% to about 80% by weight viscosity providing agent selected from the group consisting of sucrose, glucose, fructose, corn syrup and mixtures thereof, from about 5% to about 70% by weight flavoring ingredients selected from the group consisting of salt, cocoa powder, cheese powder, natural and artificial flavoring agents, and mixtures thereof, from 0% to

about 80% by weight bulking substance selected from the group consisting of starch, cellulose fiber, bean fiber and mixtures thereof, from about 1% to about 20% by weight fatty acid glycerides selected from the group consisting of vegetable oil, sunflower oil, safflower oil, cottonseed oil, canola oil, soybean oil, and mixtures thereof, with the balance being water.

53. A method according to claim 50 wherein said secondary coated hand-held food item comprises from about 15% to about 30% by weight of said first edible, heat-sensitive food material; and from about 30% to about 60% by weight of said second edible food coating material, with the balance comprising the initial formed hand-held food item; and wherein said second edible food coating material is a liquid syrup composition comprising from about 30% to about 70% by weight viscosity providing agent selected from the group consisting of sucrose, glucose, fructose, corn syrup and mixtures thereof, from about 5% to about 30% by weight flavoring ingredients selected from the group consisting of salt, cocoa powder, cheese powder, natural and artificial flavoring agents, and mixtures thereof, from about 20% to about 70% by weight bulking substance selected from the group consisting of starch, cellulose fiber, bean fiber and mixtures thereof, from about 1% to about 10% by weight fatty acid glycerides selected from the group consisting of vegetable oil, sunflower oil, safflower oil, cottonseed oil, canola oil, soybean oil, and mixtures thereof, with the balance being water.

54. A method according to claim 51 wherein said secondary coated hand-held food item is dried in an oven by being subjected to a temperature in the range of from about 75°C to about 250°C for a period of time in the range of from about 60 minutes to about 60 seconds.

55. A method according to claim 52 wherein said secondary coated hand-held food item is dried in an oven by being subjected to a temperature in the range of from about 125°C to about 175°C for a period of time in the range of from about 10 minutes to about 2 minutes.

56. A method according to claim 1 wherein said first edible, heat-sensitive food material is selected from the group consisting of chocolate chips, cheese and dairy products, fruit pieces, cinnamon, chocolate powder, cocoa, pieces of nuts, sesame seeds, pieces of ham, pieces of bacon, and mixtures thereof.

57. A method according to claim 56 wherein said first edible, heat-sensitive food material is selected from the group consisting of cheese and dairy products, pieces of ham, pieces of bacon, cinnamon, and mixtures thereof.

58. A method according to claim 57 wherein said first edible, heat-sensitive food material is selected from the group consisting of cheese and dairy pieces, pieces of ham, pieces of bacon and mixtures thereof.

59. A method according to claim 58 wherein said first edible, heat-sensitive food material is selected from the group consisting of cheese and dairy products.

60. A method according to claim 1 wherein the initial hand-held food item is conveyed along a first conveyor and the first edible, heat-sensitive food material is conveyed along a second conveyor elevated above said first conveyor and oriented in such a manner that the initial formed hand-held food items pass under the terminating edge of the second conveyor allowing the edible, heat-sensitive food material to drop onto the top of the initial formed hand-held food item.

61. A method according to claim 1 wherein the initial hand-held food item is conveyed along a first conveyor and the first edible, heat-sensitive food material is applied to the initial hand-held food item via a vibratory tray elevated above said first conveyor and oriented in such a manner that the initial formed hand-held food items pass under the vibratory tray allowing the edible, heat-sensitive food material to drop onto the top of the initial formed hand-held food item.

62. A method according to claim 1 wherein the initial hand-held food item is conveyed along a first conveyor and the first edible, heat-sensitive food material is applied via a hopper elevated above the first conveyor and oriented in such a manner that the initial formed hand-held food items pass under the hopper allowing the edible, heat-sensitive food material to drop onto the top of the initial formed hand-held food item.

63. A method according to claim 1 wherein the preliminary coated hand-held food item is conveyed along a first conveyor and the second edible food coating material is a liquid and is applied via a sprayer.

64. A method according to claim 1 wherein the preliminary coated hand-held food item is conveyed along a first conveyor and the second edible food coating material is applied via a hopper elevated above the first conveyor and oriented in

such a manner that the preliminary coated hand-held food item passes under the hopper allowing the edible food coating material to drop onto the top of the preliminary coated hand-held food item.

65. A method according to claim 64 wherein the edible food coating material is liquid syrup.

66. A method according to claim 64 wherein the second edible food coating material is a powder that liquefies upon heating and then evaporates to absorb heat.

67. A method according to claim 1 wherein the edible food coating material is a powder that liquefies upon heating and then evaporates to absorb heat.

68. A method according to claim 1 wherein said secondary coated edible food item is dried to about 0.5% to about 6% moisture.

69. A method according to claim 1 wherein said secondary coated edible food item is dried to about 1% to about 5% moisture.

70. A method according to claim 1 wherein said secondary coated edible food item is dried to about 2% to about 4% moisture.